

FIRST BITES

Classic Baked Escargot
Cheese-y Herb Butter 16

Steamed Manila Clams
Portuguese Sausage | Salsa Verde 18

*Cheese & Ribeye "French Dip"
Chimichurri | Au Jus 21

Steamed Pork Dumplings
Housemade Garlic Chili Oil 16

Ni'ihau Lamb Stew
Aged Balsamic Glaze 10

Crispy Fried Calamari
Pickled Jalapeno | Garlic Aioli 16

Flat Iron Seared Black Tiger Shrimp
Kimchee | Wasabi Cocktail Sauce 12

Oysters "Rockefeller"
San Daniele Prosciutto | Garlic Herb Butter 6/pc

YAMAGUCHI ® SUSHI

"Young-Nagi Futomaki Tempura Unagi | Spicy Tuna | Cream Cheese | Avocado 21

*"Fiyah 99" Spicy Tuna Maki Ahi Sashimi | Hawaiian Chili Pepper "Sriracha" | Shaved Jalapeno 18

*Sizzling Beef Tobanyaki Ho Farm Tomatoes | Hon Shimeji | Tentsuyaki Sauce 24

*Ichiki's Poketini Ewa Sweet Onion | Inamona Jus 24

CLASSICS

Y Roy's Dim Sum Style Canoe for Two:
Crab Cakes | Tempura Spicy Ahi Maki
Szechuan Pork Ribs | Shrimp Sticks | Chinatown
Chicken Spring Roll 37

Y Chinatown Chicken Spring Rolls
Pineapple Black Bean Dragon Sauce 13

Y *Roy's Original Blackened Ahi
Spicy Hot Soy Mustard Butter Sauce 24

Y Hawaii Kai Crispy Crab Cakes
Spicy Sesame Togarashi Butter 19

Y Kiawe Smoked Szechuan Baby Back Pork Ribs 17

FRESH

Baby Greens Salad
Lemon Basil Vinaigrette 11

Chardonnay Salad
Gorgonzola | Candied Macadamia Nuts | Poppy Seed Dressing
13

Crispy Brussels Sprouts & Frisee
Golden Raisins | Pine Nuts | Lemon Brown Butter 12

"The Green"
Beets & Kabocha | Moringa | Meyer Lemon Vinaigrette 14

OCEAN

- Y Roy's Roasted Macadamia Nut Mahi Mahi
"Buttery" Lobster Essence 42
- Y "Chinese Style" Jade Pesto Whole Steamed Tai Snapper
Sizzled Lup Cheong | Scallion & Chinese Parsley 42
- Y Hot Iron Seared Misoyaki Butterfish
Forbidden Rice | Sweet Ginger Wasabi Butter 23/46
- Y *Roy's Original Blackened Ahi
Hot Soy Mustard Butter Sauce 24/48
- Y *Hibachi Grilled New Zealand Ora King Salmon
Sunomono | Citrus Ponzu 20/40
- Flame Grilled Garlic Butter Hawaiian Opah
Cauliflower "Fried Rice" | Tofu "Aioli" 42
- *Bristol Bay U-10 Diver Scallops
Shaved Fennel | Blood Orange Balsamic Glaze 48
- Teppan Seared Scampi Kauai Prawns
Fresh Mozzarella & Caper Relish | Basil Pesto Butter 40
- Crispy Fried Whole New Zealand Tai Snapper
Agedashi Tofu | Ho Farm Tomato Sambal 42

HAWAII KAI'S DAKINE

- Y *Classic Trio Jade Pesto Steamed Opah | Hibachi Style Grilled Salmon | Roasted Macadamia Nut Mahi Mahi 48
- Seafood Collection Manila Clams | U-10 Diver Scallops | Kauai Prawns | Ora King Salmon 60
- *Hand Cut Porcini Fettucine White Truffle Essence | 63° Egg | Hudson Valley Foie Gras Sauce 24
- *Surf & Turf Petite Filet Mignon | Alaskan King Crab Legs 75

LAND

- Y Honey Mustard Grilled Beef Short Ribs
Potatoes Au Gratin | Natural Braising Jus 42
- Y Grass-Fed Makaweli Beef Meatloaf
Tempura Onion Rings | Small Kine Mushroom Gravy 30
- *Half Roaster Jidori Chicken
Truffled Hamakua Mushroom Sauce 32
- *8 oz Flame Grilled Filet Mignon
Sake Green Peppercorn Natural 55
- *Moroccan Spiced New Zealand Rack of Lamb
Couscous "Pilaf" | Mint Chutney | Luxardo Cherries 60
- *16 oz. Kiawe Smoked Certified Angus Beef Ribeye
Garlic Ponzu Butter | Daikon Oroshi 60

Roy's sources much of our fish from local Hawaiian fishing fleets and our dishes are based on daily market availability.

*Consuming raw or undercooked meats, shellfish, poultry or eggs could lead to food borne illness. Not all ingredients are listed on the menu, please inform your server if you have any allergies.